

Sfrev29--07/14/2000

EXPORT REQUIREMENTS FOR THE REPUBLIC OF SOUTH AFRICA

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible Products

1. Fresh/frozen beef, pork, lamb, and poultry
2. Further processed beef, pork, lamb, and poultry products
3. Inedible beef products intended for animal food
4. Hog casings
5. Edible beef feet
6. Horsemeat, fresh/frozen and processed
7. Poultry offal products, if certified fit for human consumption: giblet packs (gizzard, heart, and liver) and necks; and chicken feet (must be cleaned, scaled, and bear the mark of inspection)

B. Ineligible Products

1. Meat originating from a third country or meat from animals that were not born and raised in the United States or Canada.
2. Red Meat and poultry treated with ionizing irradiation is prohibited from entering RSA
3. Horsemeat in anatomically unrecognizable forms (i.e., trimmings, minced, or Mechanically Recovered Meat).

DOCUMENTATION REQUIREMENTS

A. Fresh Beef (frozen/chilled)

1. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9440-7 (03/27/2000)-Animal Health Certificate for Frozen/Chilled Fresh Beef to the Republic of South Africa

B. Fresh Pork (frozen/chilled)

1. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9440-8 (04/04/2000)- Animal Health Certificate for Frozen/chilled Fresh Pork to the Republic of South Africa.
3. Pork must be held in frozen storage at or below minus 25°C (minus 13°F) for a minimum of 20 days in order to be eligible for export into South Africa.

C. Heat Treated Meat Products

1. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9440-5 (04/11/00) - Animal Health Certificate for Heat Treated Products to the Republic of South Africa

D. Fresh Poultry (frozen/chilled)

1. Obtain FSIS form 9060-5.
2. Obtain FSIS form 9440-1 (07/06/2000).* The flight number or name of the ship must be entered on this form.

Note: South Africa conducts random tests for Salmonella on imported poultry. Positive findings, particularly of Salmonella enteritidis, may result in rejection of product with result being return of the shipment to the United States or downgrading of the product to inedible.

E. Heat Treated Poultry Products

1. Obtain FSIS Form 9060-5--Export Certificate of Wholesomeness.
2. Obtain FSIS Form 9440-5 (04/11/00) - Animal Health Certificate for Heat Treated Products to the Republic of South Africa

F. Mechanically Deboned Poultry Meat

1. Product must comply with the following microbiological standards:

Analysis	Standard
Standard Plate Count	$\leq x 10^6/g$
Staphylococcus aureus	$\leq 1 x 10^4/g$
Coliforms	$\leq 1 x 10^4/g$
E. coli	$\leq 2 x 10^3/g$
Salmonella enteritidis	Zero
Salmonella (other than enteritidis)	$\leq 1 x 10^2/g$

2. The sampling rate for microbiological testing must not be less than one sample per 1000 kg meat. A maximum of five samples may be pooled for testing purpose.
3. Microbiological testing must be performed within 30 days of the date of shipping to South Africa.
4. MDM and anatomically unrecognizable meat cuts shall be transported only in USDA - sealed shipping containers from the establishment of origin to the port of entry in the RSA. The USDA seal number is to be indicated on Form 9440-1 (07/06/2000).*

G. Casings

1. Obtain FSIS form 9060-7 (7/87)--Animal Casings Export Certificate for Countries Requiring Ante-mortem, Post-mortem, and Fit-for-Human-Food Statements or FSIS Form 9060-17 - Animal Casings Export Certificate for Countries Requiring Ante-mortem, Post-mortem, and Fit for Human Consumption Statements (For Casings Processed in Mexico).
2. Hog Casings - Obtain FSIS Form 9440-4 (04/04/2000) Veterinary Health Certificate for Hog Casings to the Republic of South Africa.

H. Horsemeat

1. Obtain FSIS form 9060-10 (7/90)(wholesomeness certificate for horsemeat).
2. Obtain FSIS Form 9440-2 (04/04/2000), Veterinary Health and Meat Inspection Certificate for Horsemeat.

I. Special Permit/License

1. Each consignment must be accompanied by an import permit issued by the Director, Veterinary Services, Republic of South Africa. The importer is responsible for obtaining the import permit. If the additional certification statements are not consistent with those provided

on the forms listed above, exporters are advised to contact the FSIS Technical Service Center.

INEDIBLE PRODUCT FOR ANIMAL FOOD

A. Inedible Beef products for pet food manufacture

1. Obtain FSIS Form 9060-9 (6/87) - Export Certificate for Inedible Products
2. Obtain FSIS Form 9440-6 (03/08/2000)- Veterinary Health Certificate for Material of Bovine Origin Rejected for Human Consumption because of Aesthetic Reasons and Intended for Pet Food Manufacture.

B. Beef lungs - Obtain FSIS Form 9060-9 (6/87), Export Certificate for Inedible Products and an FSIS [Letterhead Certificate](#)--Veterinary Health Certificate for Export of Beef Products Intended for Pet Food Use in the Republic of South Africa (pre-printed copies are available on request from FSIS Technical Service Center.

C. The outside of the shipping carton must be marked as follows:

1. the name, address and establishment number of the slaughter plant,
2. the statement: *"NOT FOR HUMAN CONSUMPTION"*, and
3. shipping containers will not bear the inspection legend.

OTHER REQUIREMENTS

A. Packaging

1. Bone-in frozen red meat carcasses or quarters should be wrapped in such a way that the meat is totally covered. All other meat should be packed in cartons.
2. Poultry (and their meat cuts) must be individually wrapped and/or the cartons must be lined with polyethylene film. This film must cover the product completely to avoid contamination.
3. The packaging material used must be hygienic, must not alter the organoleptic characteristics of the meat, and must be strong enough to protect the meat during handling, transportation, and storage.
4. Only meat derived from the same animal species can be packed in an individual carton. Cartons must be securely strapped and must not be overfilled.
5. Packaging material can be reused provided it is made of non-toxic, corrosion-resistant materials that can be cleaned and sterilized.

B. Shipping: The Department of Agriculture of the RSA prohibits the importation of meat in breakbulk format; only cartoned meat in sealed, self-cooling containers will be accepted into the Republic of South Africa.

PLANTS ELIGIBLE TO EXPORT

A. Plant Eligibility

1. Red meat and poultry slaughter and cut-up plants which desire to apply for approval to

export to the Republic of South Africa (RSA) must comply with the RSA requirements. These plants are recommended by FSIS Technical Service Center for approval by the Director, Veterinary Services, RSA to export meat and poultry products to RSA.

2. Hog casings must be derived from animals slaughtered in FSIS-inspected plants which have been approved by the RSA. Casing processing plants, which are not slaughter plants, need not be prior approved by South Africa if they are Federally inspected plants.

3. Inedible beef products must be derived from animals slaughtered at an FSIS-inspected slaughter facility in the U.S. which has been approved by the RSA. These plants are recommended by FSIS for approval by the Director, Veterinary Services, RSA..

B. To request approval for export to South Africa:

1. Submit a completed FSIS Form 9080-3 (05/10/2000) indicating the establishment's intent to export to South Africa to the FSIS Technical Service Center, Phone (402) 221-7400, Fax (402) 221-7479.

2. FSIS will recommend the plant for approval to export to the Republic of South Africa.

3. The Director of Veterinary Services, RSA will grant final or provisional approval. All approved plants will be subject to review by a representative of the RSA, at their discretion.

4. The TSC will provide a letter to applicants upon plant approval notification from RSA.

C. The RSA list for approved meat and poultry slaughter and cut-up establishments is updated periodically and is available through the Export Requirements Library.

D. The RSA does not require approval of processing plants or cold storage facilities. Raw materials used in further processed products can originate from any Federally inspected establishment.

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